



# Independence Day Dinner

Saturday, July 4th 1953

## Suggestion

*American Shrimp Cocktail with Fine Champagne*

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*Consommé Grant*

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*River Trout Sauté in Butter Richmond*

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*Roast Leg of Spring Lamb Harper's Ferry*

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*Artichokes, Mousseline Sauce*

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*Escarole Salad*

*Breslin Dressing*

*Compote of Peaches*

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*Coupe Independence*

*Friandises*

R.M.S. NIEUW AMSTERDAM

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# Menus

## MENU

### Hors d'Oeuvre

American Shrimp Cocktail with Fine Champagne - Hussard Salad  
Stuffed Egg Astrakan - Iced Hearts of Table Celery  
Red Radishes - Spanish Ripe and Green Queen Olives  
Smoked Salmon, Sturgeon, River Trout and Eel - Scandinavian Relishes

### Soups

Cream Liberty - Consommé Grant - Cold Cream Cyrano

### Fish

River Trout Sauté in Butter Richmond - Supreme of Red Snapper Cardinale

### Relevés

Haunch of Deer John Brown - Roast Leg of Spring Lamb Harper's Ferry

### Hot Entrée

Gratinated Ravioli, Meatball Sauce

### Cold Entrées

Chaudfroid of Wild Duckling American Flag - Calfs Sweetbread Lafayette

### Grill (15 minutes)

Lamb Chop - Sirloin Steak Saratoga  
Spring Chicken with Bacon and Tomatoes

### Vegetables

Baked Lima Beans - Belgian Endives in Butter - Artichokes, Mousseline Sauce  
Steamed Siam Rice - Macaroni and Spaghetti Turenne  
Potatoes: Chateau, Lorette, Mashed, Boiled, Baked Idaho

### Sherbet

Mousse Betty Rose

### Roast

Brussels Poularde, Roasted on Spit  
Roast Larded Partridge, Red Currant Sauce

### Salads and Compotes

Boston Lettuce - Escarole Salad

Dressing: French, Holland and Breslin

Compote: Pineapple, Peaches, Apricots, Pears, Guava, Bilberries, Figs

Spiced: Apricots

### Dessert

Jackson Praliné - Putnam Bread

Coupe Independence - Vanilla- and Lemon Ice Cream

Parfait Andersons - Friandises

Assorted Cheese - Crackers - Pont l'Evèque Cheese with Dutch Rusks

Selection of Fresh Fruit

Stem Ginger in Syrup - Mixed Nuts

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